

Owner's Manual

SLIMLINE BUILT-IN OVENS AND HOBS

**600C
600S
600ST
600STW**

CONTENTS

2	Unpacking
2	Cupboard Design
2	Electrical Installation
3	Installation
3	Under-Counter Installation
4	Eye-Level Installation
4	Hob Installation
5	Safety Advice
5	The Control Panel
6	Conventional Oven
7	Thermofan Oven
8	Warmer Drawer
8	Ringer Timer
9	Solid Plates
10	Ceran Smooth Top
11	Maintenance
13	Problem Check
13	Owner's Responsibility
13	Service
14	Features



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INTRODUCTION

Congratulations on the purchase of this quality product.

We trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the oven and hob. This manual will provide you with information on how to operate and care for your product in order that you gain the maximum benefit from it.

UNPACKING

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

CUPBOARD DESIGN

- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Because the oven vents through the handle, overhanging doors and worktops above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

ELECTRICAL INSTALLATION

“This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.”

- This appliance should not be connected through an earth leakage system. Refer to S.A.B.S. 0147.
- Place the oven on the floor in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

Connection to the power supply must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim or the underside of the hob.

The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.

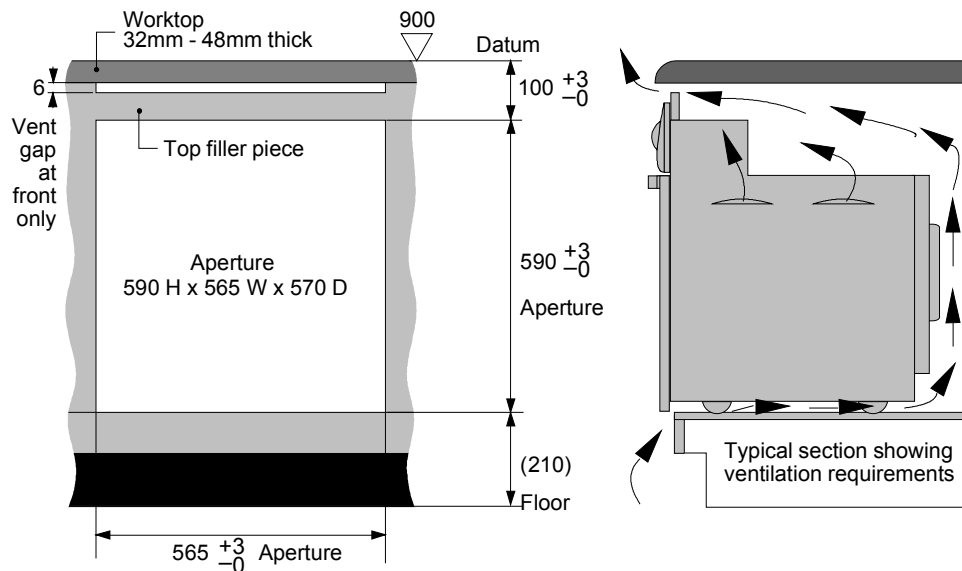
A means for disconnection must be provided in the fixed wiring.

Hob to oven connection—Two 6 pin electrical plugs are used. (Refer to label on oven)

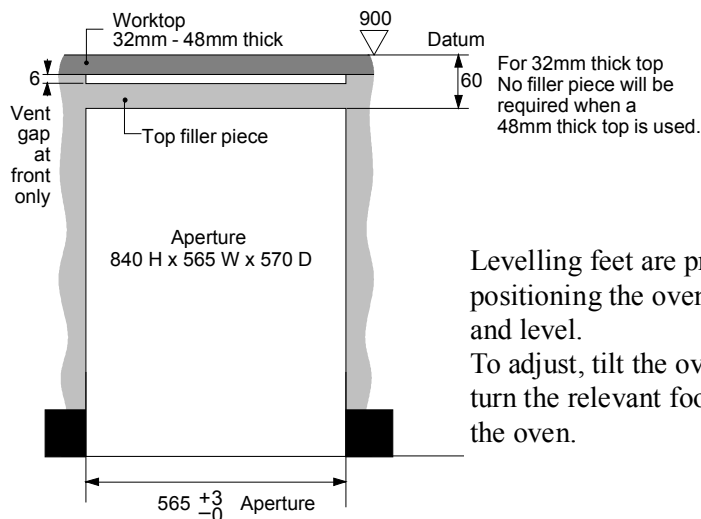
INSTALLATION

- Note: The oven cavity must vent through the front only. Avoid gaps between the cavity sides and the underside of the worktop
- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).
- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop.
- Secure the hob using the fixing brackets provided.

UNDER-COUNTER INSTALLATION for models 600S, ST (C optional)



UNDER-COUNTER INSTALLATION model 600STW



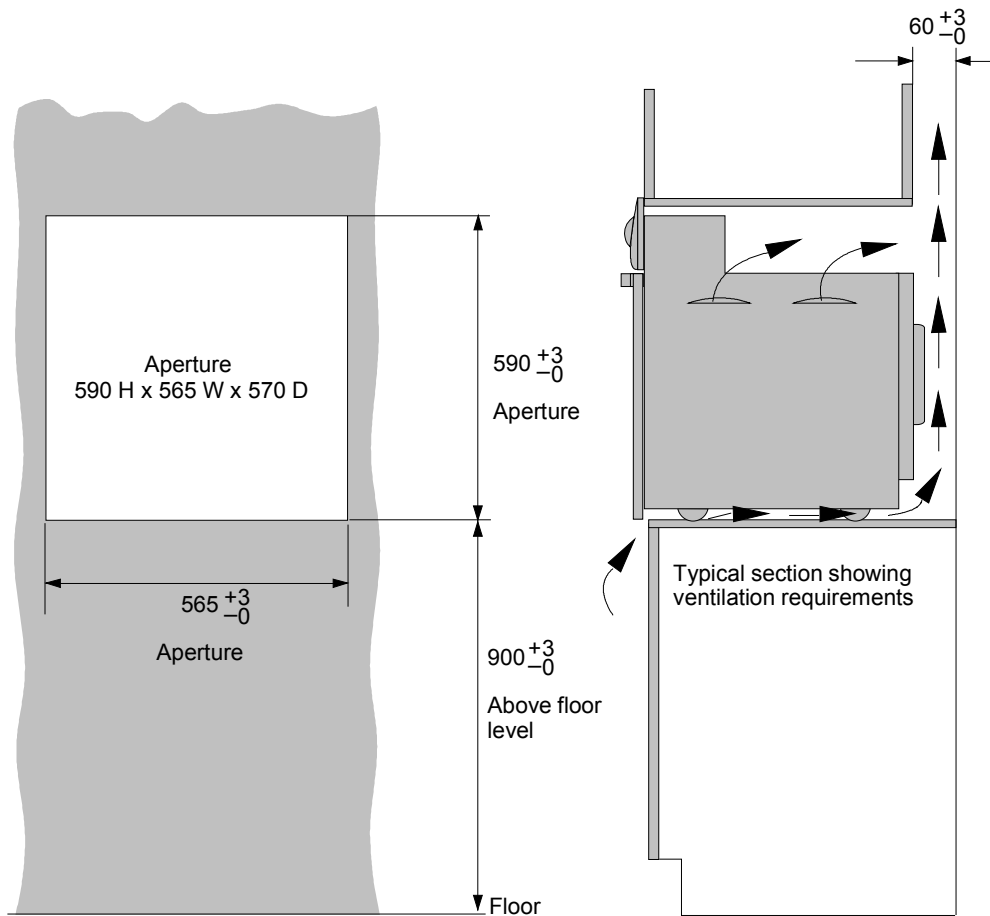
Levelling feet are provided to assist you in positioning the oven so that it stands firm and level.

To adjust, tilt the oven back slightly and turn the relevant foot to either raise or lower the oven.

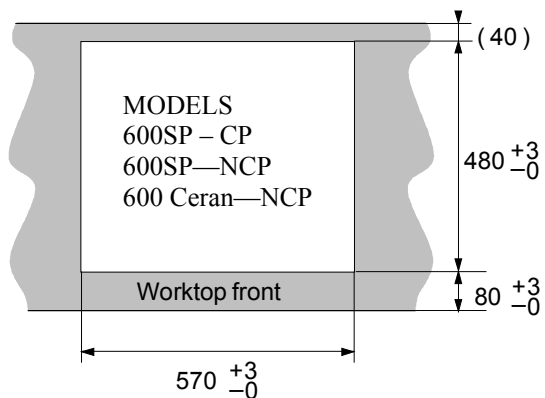
NOTE

Defy Slimline undercounter ovens may be installed at eye level if so desired. This will require the purchase of a wiring extension kit (part No. 061120) from the nearest Defy Service Centre

EYE-LEVEL INSTALLATION model 600C, optional for 600S and 600ST



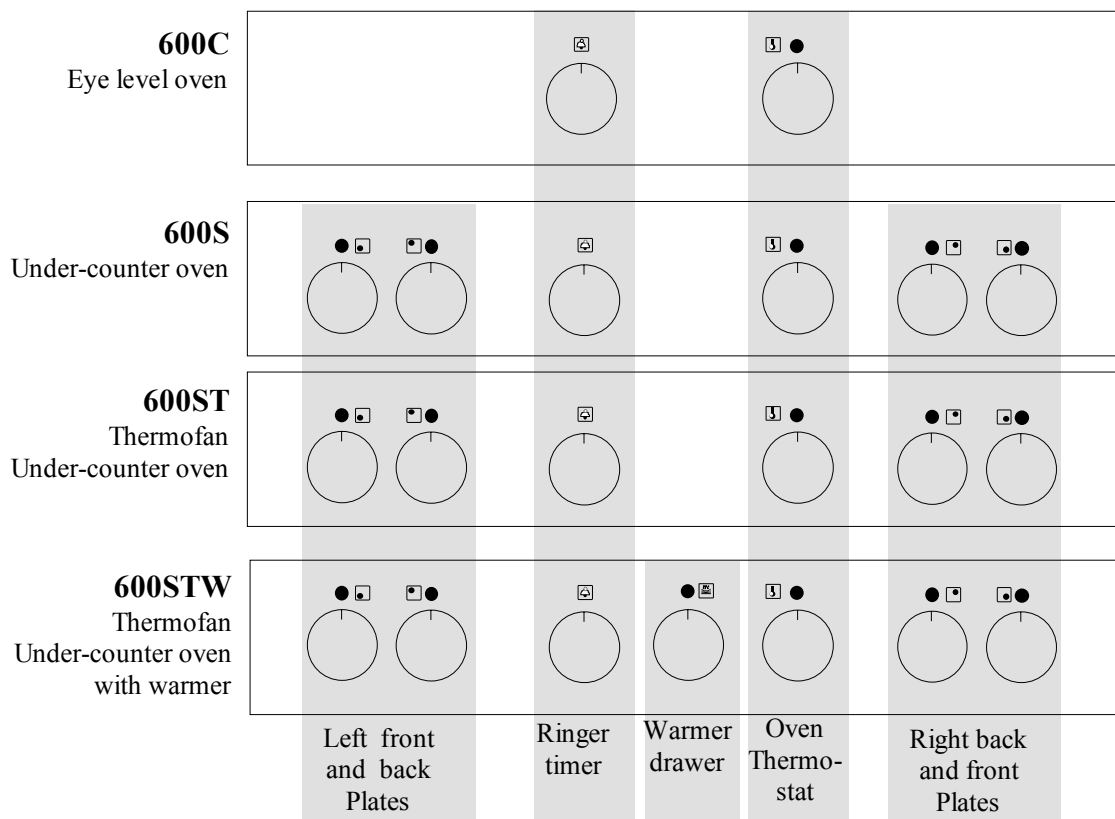
HOB INSTALLATION



SAFETY ADVICE

- Only use the oven and hob for preparing food.
- Always keep children away from the product when it is in use.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the power at the wall switch in the event of a fault or when cleaning the appliance.
- Do not store flammable items in the oven. If the oven is inadvertently switched on, these could catch fire.
- Never cover the bottom oven element with aluminium foil. Cooking times will be affected and the oven enamel could be damaged.
- Avoid spilling fruit juice, particularly citrus, on the oven as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

THE CONTROL PANEL



CONVENTIONAL OVEN (Model 600C and 600S)

Baking

- Set the oven thermostat to the required temperature.
- The thermostat indicator light will glow and remain on until the oven has reached the selected temperature. The light will then switch off.
- Thereafter place the food in the oven.
- During the baking cycle, the indicator light will switch on and off as the thermostat maintains the selected temperature.
- **After baking is completed, the thermostat must be turned to the "0" position in an anti clockwise direction.**

Note

- The oven thermostat is marked down to 70°C. When set to this position, the oven may be used as a warmer.
- All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

Baking Guide

- Where possible, bake on the middle shelf position of the oven.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has lapsed.
- **The roast pan must not be used for baking purposes**

Grilling

- **The oven door must remain closed during grilling.**
- Position the wire shelf in the desired position below the grill element
- Set the oven thermostat to the GRILL position.
- The thermostat indicator light will glow.
- Pre-heat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the broiler / roast pan with the food on it in the centre of the shelf. Slide the shelf back into position. Close the door.
- Monitor the grilling to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven.
- **After grilling is completed, the thermostat must be returned to the "0" position in an anticlockwise direction.**

NB The broiler / roast pan may also be pre-heated at the same time as the grill element. This helps to seal the meat when placed on the broiler

WARNING:

ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

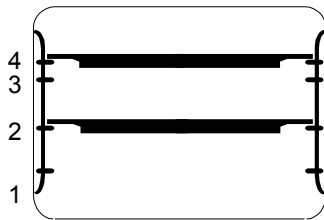
THERMOFAN OVEN

Registered by Defy in 1978, *Thermofan* cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are:

1. Both trays may be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened any time for inspection purposes without risking a flop.
4. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures (10°C TO 20°C lower), saving electricity and reducing splatter.

Cooking

- Set the oven thermostat to the required temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature. When the indicator light switches off, the food should be placed in the oven. During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature
- After completion, the thermostat must be returned to 0.



Position 4 = T/fan bake

Position 3 = Grill

Position 2 = T/Fan roasting.

Position 1 = T/Fan roasting (large)

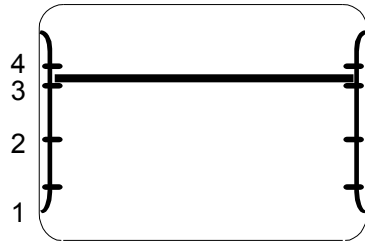
Baking guide

- *Thermofan* baking is done with the oven trays in position. An unused tray should be kept in position to facilitate proper airflow.
- For small items the entire area of each tray may be utilised. Larger items should be placed towards the front of each tray.
- All ovens extract a certain amount of moisture from the food being cooked. The much greater capacity of the *Thermofan* oven allows more food to be cooked and thus more moisture may be released. This is normal and not detrimental to the food or the oven.
- For professional results and perfect browning, open the oven door when half the baking time has lapsed. Then turn the baking tins around so that the sides previously facing the back of the oven now face the front.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.

Grilling

- **The oven door must remain closed during grilling**
- Use only a wire shelf when grilling as the intense heat could warp the baking trays.
- Set the oven thermostat to the *grill position*
- Pre-heat the roast pan and broiler for 5 minutes under the grill element to help seal the meat.
- Place the food on the broiler and place this on a wire shelf near to the grill element.
- Monitor the grilling process to avoid burning the food.
- After completion, the thermostat must be returned to **0**.



Position 3
is recommended
for grilling

WARNING:

ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

WARMER DRAWER (Model 600STW only)

- The warming drawer has a variable temperature control. This allows the correct setting for the application. An indicator light will glow when the drawer has been switched on.
- If food is to be kept warm for a lengthy period it is best to select a lower temperature.
- Food left for too long in the warmer drawer could dry out and spoil. As a precaution food should always be covered, to minimise the drying effect.
- The drawer can be removed for cleaning purposes. Pull the drawer out to the bump-stop, then lift the front slightly and continue pulling till the drawer slides free.
- Refit by lifting the rear of the drawer over the bump-stop and then sliding it back.

RINGER TIMER

- The ringer timer may be used for timing the cooking period. It does not switch off the oven or the plates but gives an audible ring when the selected time period has elapsed.
- Turn the control knob to 60 minutes to wind up the mechanism.
- Return the knob to the desired period.
- When the time has elapsed, the timer will ring for a few seconds.

SOLID PLATES

Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.



Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from splatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plates.
- After cleaning, dry the plates by switching them on for a short while.
- To prevent rust, periodically apply some sewing machine oil or electrical hotplate polish - available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.

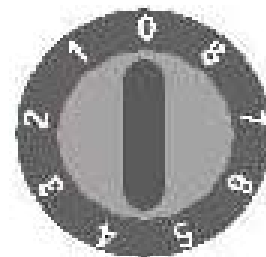
NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

Plate controls

- Select the heat level by turning the knob to the required setting.
- You may select any setting, even between numbers.
- 1= low , 4 = medium and 8 = high.
- The plate indicator light will glow, when the plate is switched on.



CERAN SMOOTH TOP

Caring for the Ceran hob

- Ceran is a tough, durable material, which provides a beautiful, functional and long lasting cooking surface. To keep it looking good, it needs to be treated with care and cleaned regularly.
- Spillage should be wiped off as soon as possible with a damp cloth, preferably while the hob is still warm.
- Clean the hob with a nylon pad and 'Smooth top cleaner'. A sample tube of cleaner is supplied with the unit and replacements are available from all Defy service centres.
- If necessary stubborn spills may be removed using the blade scraper provided.
- Do not use metal scourers or coarse abrasive powders as these could scratch the Ceran.
- Regular cleaning after use will prevent dirt build up and ensure that the hob remains bright and attractive.
- Wipe the hob surround with a damp hot soapy cloth and dry.

Recommendations (see also the enclosed 'CERAN' leaflet)

- Use only pots with a solid level base. An uneven base will prolong cooking time and waste energy.
- Use pots with a base diameter slightly larger than that of the thermal area. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot zone.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- Save energy by switching the plate off 5 to 10 minutes before the end of a lengthy cooking period. The Ceran hob will retain sufficient residual heat to complete the cooking process.
- A pot with rough edges could scratch the Ceran if it were dragged across the surface of the hob.
- Any spillage of sugar solution such as jam, must be removed immediately. If allowed to cool on the Ceran it could pit and damage the surface.
- Do not cover the Ceran with aluminium foil and do not use poor quality aluminium pots. These will leave unsightly deposits which in time, could adhere to the Ceran.

Plate controls

- Select the heat level by turning the plate control knob to the required setting. You may select any setting, even between numbers. 1 = low, 4 = medium and 8 = high.
- The *plate indicator light* will glow and shortly thereafter the *hot surface indicator light* on the hob will glow. It will remain on for 20 to 30 minutes after switch off. This is a reminder that the hob surface is still too hot to touch.

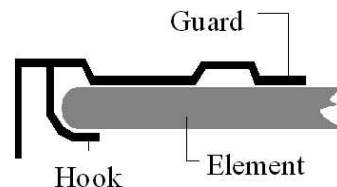
WARNING

In the unlikely event of the Ceran panel sustaining accidental damage and cracking, switch off the power at the mains to avoid electric shock and have the panel replaced before further use.

MAINTENANCE

Cleaning the oven

- Switch off the electrical power supply before cleaning any part of the appliance.
- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven
- For your convenience, the shelves, side racks and element guard may be removed to improve access.
- After cleaning, fit the bottom element into the hooks of the element guard. Failure to observe this precaution would allow the element to rest on and possibly damage the oven enamel. (models 600C and 600S)



General cleaning

- Switch off the electrical power supply before cleaning any part of the appliance.
- Wipe down glass panels, cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.

Oven light

The oven light is switched on by the oven thermostat and switches off when the thermostat knob is returned to **0**.

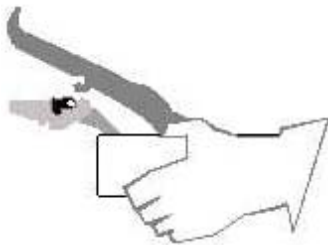
To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall switch to avoid the possibility of electric shock.
- Remove the light cover by unscrewing it in an anti-clockwise direction
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for 300°C
- Refit the light cover.

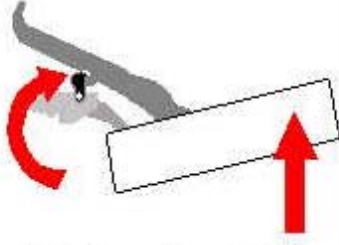
MAINTENANCE continued

Lift-off oven door

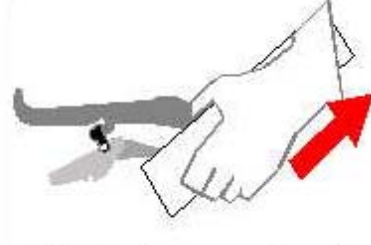
The oven door may be removed to improve oven access during cleaning



Grasp the open door on both sides near the hinges



Flip the retainer clasps up and over the hook on the upper hinge arm .
Maintain upward pressure on the door to prevent the clasps from disengaging



Lift the door upwards and outwards until it is free of the hinge housing

After cleaning, refit the door in reverse order.

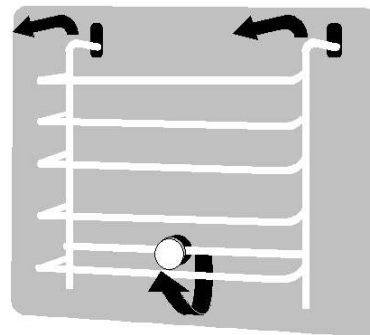
Removing the inner door glass.

- The glass may be removed for cleaning purposes by removing the two screws which hold it in place.
- It is now possible to clean the inside of the outer glass if required.
- Wash the glass in hot soapy water, rinse and dry.
- Re-assemble by carefully locating the rubber seal in the embossed groove before fitting the glass. The glass is marked "THIS SIDE TOWARDS OVEN".
- Re-fit the two securing screws.



Removing the side racks and shelves

- The side racks and shelves may be removed for cleaning purposes.
- Remove the bottom bake element guard.
- Slide the shelf out fully against the shelf stop.
- Lift the shelf slightly and slide it out
- The side racks may be removed by pulling the retainer rod slightly downwards thereby dislodging it from the retainer lug at the bottom centre. Lift the racks free of the retaining slots in the oven wall.
- Replace in reverse order of disassembly.



PROBLEM CHECK

**Before calling a service technician to assist with a problem,
PLEASE CHECK:**

THE MAINS DISTRIBUTION BOARD
THE WALL SWITCH
DO NOT ATTEMPT REPAIRS YOURSELF

*Remember that you may be charged for a service call even during the warranty period if
the fault is due to or caused by any of the above.*

OWNER'S RESPONSIBILITY

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper installation or use of the appliance.
- Damage caused by moving the appliance.
- Rusted or corroded solid plates.

SERVICE

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

FEATURES

	600 C	600 S	600ST	600 STW
Eye level oven				
Under counter oven	O			
Warming drawer		O	O	O
White or black cosmetics				O
Thermofan oven	O	O	O	O
Conventional oven			O	O
Grill element	O	O		
Ringer timer	O	O	O	O
Air vented "cool door"	O	O	O	O
Full glass door	O	O	O	O
Removable door	O	O	O	O
Removable inner door glass	O	O	O	O
Roast pan and broiler	O	O	O	O
Baking trays	O	O	O	O
Chromed wire shelves			O	O
Hob with controls on oven	O	O	O	O
Solid plate hob with controls		O	O	O
Eye level oven	O			

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Part Number 063 053